

# RIVERSIDE STUDIOS

## DRINKS

### HOT DRINKS

Americano (black or white)	3
Latte/Cappuccino/Flat White	3.2
Espresso/Double Espresso	2.3/2.7
Hot Chocolate / Mocha (Vegan alternative milk available)	3.9
H&G Tea (English breakfast, earl grey, peppermint, green tea, chamomile, lemon & ginger)	3
Iced Coffees - Americano	3.3
Latte	3.7
Mocha	4.1

**Add syrup to your coffee for £0.60**

### SOFT DRINKS

Fever Tree Mixers 200ml (Premium Indian Tonic, Light Tonic, Mediterranean Tonic, Ginger Ale, Ginger Beer, Soda, Lemonade)	2
Cawston Press 330ml (Apple and Rhubarb, Elderflower, Cloudy Apple, Orange, Ginger Beer)	3
Coca-Cola / Diet Coke 330ml	2.8
San Pellegrino Aranciata 330ml	3
Folkington's Juice 250ml (Apple, Cranberry, Orange, Tomato)	3
Still or Sparkling Water 330ml / 750ml	2.1/4.2

### BOTTLES

Meantime London Lager 4.5%	6
Meantime London Pale Ale 4.3%	6
Peroni	5
Peroni 0%	5
Peroni Gluten Free 5.1%	5
High Water Seltzer (5%) (Mango & Peach, Cucumber & Mint, Lemon & Elderflower)	5
Old Mout Ciders 4% (Kiwi & lime, berries & cherries, lime and watermelon, strawberry and apple, Pineapple & Raspberry)	7

### WINES

<b>SPARKLING AND CHAMPAGNE</b>	<b>125/btl</b>
Nua Sparkling Rose DOC 11.5%	7/39
Serenello Prosecco 11%	7/39
Jules Feraud Brut NV Champagne 12% (vg)	10/65
Taittinger Brut NV Champagne 12%	15/89
Pommery Brut Royal 12.5%	-/99
<b>WHITE</b>	<b>175/250/btl</b>
Viña Cerrada Rioja 13.5% (vg)	6.75/9.3/25.5
Domaine de la Baume Chardonnay 14% (vg)	7/9.9/27.5
Picpoul de Pinet 13.5%	8.3/11.6/35
Colde Rove Pinot Grigio 12%	7.1/10/27.5
Akarana Sauvignon Blanc 12.5%	8.9/12.6/37
<b>ROSE</b>	<b>175/250/btl</b>
Pinot Grigio Rosato 12%	6.6/9.3/25
Hecht & Bannier Provence Rose 13%	-/-/41
<b>RED</b>	<b>175/250/btl</b>
Viña Cerrada Tempranillo 13.5%	6.75/9.3/25.5
Lamura Nero D'Avola 13.5%	7.1/9.9/27.5
Alma de Chile Pinot Noir 13.5%	7.6/10.3/30
Piedra Negra Malbec 14%	7.6/10.3/30
Senora Rioja Reserva 14 %	-/-/42

**Our wines are also available in 125ml measures**

### DRAUGHT BEER AND CIDER

Meantime London pale ale 4.3%	3.3/6.4
Meantime Anytime IPA 4.7%	3.3/6.4
Asahi Super Dry 5.2%	3.5/6.8
Peroni 4.7%	3.5/6.8
London Pride	3.4/6.7
Pilsner Urquell 4.4%	3.4/6.7
Cornish Orchards cider 4.5%	3.2/6.4

### COCKTAILS

Negroni Beefeater Gin, Campari, Martini Rosso with orange peel	11
Paloma Smoky Cantinero Tequila blanco & fresh lime topped up with sparkling grapefruit	11
Kyiv Mule Absolute Vodka, fresh lime topped up with ginger beer	11
Old Fashioned JB Scotch Whisky, sugar syrup, angostura bitters and orange peel	11
Bloody Mary Absolute Vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, salt & pepper	10
Cubre Libre Bacardi White Rum, fresh lime, topped up with coke	10
Kir Royale Jules Feraud Brut NV Champagne with a shot of Chambord and a berry	14
Espresso Martini Absolut Vodka, Kahlua, espresso shot	12
Margarita Don Julio Silver Tequila, Cionterau and lime juice served with a salted rim	11
<b>SPRITZ</b>	
Hugo spritz St Germain Elderflower, prosecco, mint, lime and soda	11
Rosehip spritz Rosehip Cup, prosecco and soda	11
Sloe spritz Sloe gin, blueberries, fresh mint, prosecco and soda	11
Aperol spritz Aperol, prosecco and soda	11
Campari spritz Campari, prosecco and soda	11

# RIVERSTUDIO

## BAR & KITCHEN MENU

Monday to Friday: 10:00 - 23:00 (Breakfast bites menu served until 12:00; Kitchen closes at 21:00)  
Saturday and Sunday: 10:00 - 23:00 (Brunch menu served until 14:00 on Saturday; Kitchen closes at 21:00)

### SNACKS

Black pepper popcorn (vg)	2.50
Nocellara olives (vg/gf)	4
Smoked almonds (vg/gf) (n)	4

### SMALL & SHARING PLATES

Pea and mint arancini with a Aioli mayo (vg)	9
Soup of the day with toasted sourdough	8.5
Homemade Gazpacho (vg)	8
Marinated buffalo chicken wings with a lemon-garlic mayo	9.5
Calamari served with sriracha mayo	9.5
Fresh caprese salad - <i>tomato, buffalo mozzarella, balsamic glaze</i>	10
Nachos with mozzarella, guacamole, sour cream, salsa & jalapeños (gf)	11
Vegan Nachos with 'cheese', guacamole, salsa & jalapeños (vg/gf)	11
Mezze board - olives, hummus, grilled veg, pitta, halloumi	16.5
Portobello mushrooms with parmesan & garlic butter served with a bed of rocket	9

### SIDES

Fries with vegan aioli (vg/gf) / add cheese & truffle oil for 1.5	6
Sweet Potato Fries with aioli (vg/gf)	7
Mixed side salad (vg/gf)	5
Garlic and chilli green beans	5.5
Coleslaw	4
Toasted pitta	3.5

### MAIN COURSES

Beer battered haddock with chunky chips, mushy peas & tartar sauce	17.5
Grilled salmon with Mediterranean couscous, green beans & salsa verde	18.5
Miso-glazed aubergine, quinoa tabbouleh, coconut yoghurt & Asian slaw (vg)	18.5
Mediterranean falafel salad - <i>green leaves, cucumber, pickled onions, cherry tomato, olives (vg/gf)</i>	14.5
Grilled tuna steak niçoise salad - <i>green leaves, olives, boiled egg, potato, pickled onions, green beans, capers</i>	18
Classic Caesar salad - <i>add chicken for 5</i>	11
Chicken Milanese served with a rocket & parmesan shavings salad (add fries for 2.50)	15
Ribeye steak served with chimichurri sauce, chunky chips & mixed leaf salad (gf)	27

### BURGERS (SERVED WITH FRIES)

Beef burger in a brioche bun, mature cheddar, pickled onion, lettuce, tomato & gherkins <b>Add Bacon for 2, add jalapeños for 1</b>	16
Korean chicken breast burger with kimchi, tomato & rocket <b>Add cheese for 1.5. Add bacon for 2. Add jalapeños for 1.</b>	16.5
Plant-based burger, hummus, Applewood "cheese", lettuce, onion & tomato (vg)	16
Haddock burger served with lettuce, tartar sauce & fries <b>Upgrade to sweet potato fries for 1.5</b>	16

### SAUCES

Vegan Aioli, Blue Cheese, Sour Cream, Tartar, BBQ, Hot Sauce, Salsa, Sweet Chilli, Guacamole	1.5 each
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**Ask your server for our dessert menu!**

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.  
If you have a food allergy, intolerance or want to see our full list of allergens please notify your waiter who will be happy to help. 100% of tips and service charge go directly to our Food & Beverage team.  
An optional 12.5% service charge will be added to your bill.